

TRADED GOODS SPECIFICATION

Zuma Original Hot Chocolate / 8 x 1kg / B304C



Unit 5 Cala Trading Estate, Ashton Vale Rd, Bristol, BS3 2HA

T: +(0)117 9522 422 F: (0)117 9533 422, <mailto:technical@beyondthebean.com>

Format: Traded Goods

CUSTOMER COPY

Template issued: 21/03/2022

Template V: 6.0

Template approved by: Harriet Sadler

Doc Control for product spec: Version 1.0

Specification valid from: 07.08.2023

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GENERAL DETAILS				
BTB Product Name	Zuma Original Hot Chocolate (8 x 1kg bags)		BTB Product Code	B304C
Barcode	EAN Code (Unit Barcode)		ITF Code (Outer Case Barcode)	
	5060175134813		25060175132356	
Artwork identifiers	Front label (BTB):	W/142/B	Front label (manufacturer):	R13669
	Preparation Instructions (basic) 28g powder + 250ml semi-skimmed milk			

Supplier Name	Beyond The Bean Limited		
Supplier Address	Unit 5, Cala Trading Estate, Ashton Vale Road, Bristol, BS3 2HA	Phone	+44(0)117 9533 522
		Fax	+44(0)117 9533 422

Supplier Contacts	Name	Phone	Email
Technical / Quality	Technical Team	0117 9533 522	technical@beyondthebean.com
Emergency 1	Terry Osborn	07771 658 983	terry@beyondthebean.com

PRODUCT DETAILS

RECIPE				
Ingredients (descending order)	Code	Supplier	Per 100g	Per 1000g
Sugar	55217	British Sugar	Confidential	Confidential
Fat Reduced Cocoa Powder	4691.5	Theobroma BV.		
Dextrose Monohydrate	Dextrose Monohydrate F	IMCD (agent) Roquette (manufacturer)		
Salt	MIS00018	Kent Foods (agent) British Salt (manufacturer)		
Silicon Dioxide	Neosyl AC	PQ Corp		

INGREDIENT DECLARATION
Sugar, Fat Reduced Cocoa Powder (25%), Dextrose, Salt, Anti-caking Agent (Silicon Dioxide)
May Contain – any alibi labelling required; this should be minimal, appropriate allergen controls should be in place
n/a
Legal name
Fat Reduced Sweetened Cocoa Powder

ADDITIVES			
State all additives present. Colours, flavourings and preservatives must state if natural (N), artificial (A) or chemical (C). Flavourings: if natural state if they meet the 95:5 rule.			
Function	Additive	E No	% of final product
Anti-caking Agent	Silicon Dioxide	E551	0.20%

SUITABLE FOR /CERTIFICATIONS <i>When completing this section please also consider all processing aids</i>		
CATEGORY	YES/NO	NOTES
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Suitable for coeliacs	Yes	
Organic certified	No	
Fairtrade certified	No	
Kosher certified	No	All raw materials used are suitable for Kosher diet
Halal certified	No	All raw materials used are suitable for Halal diet

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ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination on Y/N	NOTES If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain
Celery & celeriac	N	Y	N	Allergen policy and management controls in place, including validation, and verification programme.
Cereals containing gluten	N	Y	N	Allergen policy and management controls in place, including validation, and verification programme. Wheat and Barley
Crustaceans & derivatives	N	N	N	
Egg & derivatives	N	N	N	
Fish & derivatives	N	N	N	
Lupin & derivatives	N	N	N	
Milk & dairy products	N	Y	N	Allergen policy and management controls in place, including validation, and verification programme.
Molluscs & derivatives	N	N	N	
Mustard & derivatives	N	N	N	
Nuts (including oils)	N	N	N	
Peanuts (including oil)	N	N	N	
Sesame seed & derivatives	N	N	N	
Soya & derivatives	N	Y	N	Allergen policy and management controls in place, including validation, and verification programme.
Sulphur dioxide /sulphites > 10mg/kg	N	Y	N	Allergen policy and management controls in place, including validation, and verification programme.

GENETICALLY MODIFIED INGREDIENTS

Such ingredients may include: Maize based glucose syrup, corn flour, soya lecithin, soya oil, maltodextrin, citric acid, plain caramel

					(Y/N)
Have any ingredients been grown from seeds or derived from a raw material that has been Genetically Modified?					N
Have any genetically modified micro-organisms or enzymes been used in the production of any ingredient which is used in the production of this product?					N
For products of animal origin, were animals fed on feed / feed ingredients derived from Genetically Modified seeds?					n/a
If yes please complete below. **GM = Genetically modified; IP = Identity Preserved.					
Ingredient/Raw Material	Supplier	Processing Site	GM** (Y/N)	IP ** (Y/N)	
n/a					

CONFIRMATION OF NON IRRADIATION STATUS

Confirm below		(Y/N)
This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC (The Food Irradiation (England) Regulations 2009).		Y

NUTRITIONAL INFORMATION

All boxes must be completed, Values must be able to be verified analytically if requested. BTB will calculate per serve nutrition

Per 100g (as sold)			Per 100ml (as sold) Data in g & ml is required for liquid products		
Energy	kJ	1575	Energy	kJ	N/a
Energy	kcal	372	Energy	kcal	N/a
Fat	g	2.7	Fat	g	N/a
Saturates	g	1.7	Saturates	g	N/a
Carbohydrate	g	76.7	Carbohydrate	g	N/a
Sugars	g	73.3	Sugars	g	N/a
Fibre (AOAC)	g	7.7	Fibre (AOAC)	g	N/a
Protein	g	6.3	Protein	g	N/a
Salt	g	0.31	Salt	g	N/a
Source of information		Calculated	Source of information		N/a
			Density conversion used		N/a

NUTRITIONAL INFORMATION – calculated per serve (BTB to complete)			
Serves per pack	71	Serving size ml	250ml
		Serving size g	28g powder + 250ml semi-skimmed milk
Energy	kJ	928	
Energy	kcal	219	
Fat	g	5.0	
Saturates	g	3.2	
Carbohydrate	g	33.2	
Sugars	g	32.3	
Fibre (AOAC)	g	2.2	
Protein	g	10.5	
Salt	g	0.36	

VITAMINS & MINERALS					
<i>All boxes must be completed, Values must be able to be verified analytically if requested. BTB will calculate per serve nutrition</i>					
NB: USA: specific values for US market: table to be completed at specific request					
Per 100g (as sold)			Per 100ml (as sold) <i>Data in g & ml is required for liquid products</i>		
Trans fat	g	<0.1	Trans fat	g	N/a
Added sugars	g	73.12	Added sugars	g	N/a
Cholesterol	mg	<0.1	Cholesterol	mg	N/a
Sodium	mg	125.6	Sodium	mg	N/a
Vitamin D	mcg	0.0	Vitamin D	mcg	N/a
Calcium	mg	32.0	Calcium	mg	N/a
Iron	mg	7.5	Iron	mg	N/a
Potassium	mg	1120.6	Potassium	mg	N/a
Source of information	Calculated (Supplier/McCance and Widdowson's 2019)		Source of information	N/a	
			Density conversion used	N/a	

*added sugars definition- sugars including free, mono and disaccharides, sugars from syrups, honey and caramelised sugar

PRODUCT ATTRIBUTES <i>Please add any other applicable attributes</i>		
	Acceptable Standard	Unacceptable Standard
Appearance	Fine, uniform mid-brown and white to off-white coloured powder, with evenly dispersed sugar crystals	Wet or clumping powder or presence of any hard lumps that do not break down easily using minimal pressure. Presence of any foreign matter.
Colour	Uniform brown typical of cocoa powder with presence of white specks from sugar crystals, dextrose and silicon dioxide.	Non uniform in colour, any incorrect colour, or presence of any particles of incorrect colour
Texture	Soft fine powder	Presence of any hard lumps that do not break down easily using minimal pressure
Flavour & Aroma	Cocoa aroma	Any off or incorrect aroma
Particle size / shape / weight	Consistent uniform size for a cocoa powder, sugar, and dextrose mix.	Inconsistent particle size
Other	n/a	

PROCESS CONTROLS

MANUFACTURING PROCESS -Brief description of process

1. Raw materials and packaging materials acceptance (COA/COC), receipt and storage on manufacturing site
2. Materials allocated to production works order
3. ingredients loaded, sieved (CCP) and mixed (blended), tested and QA released for packing
4. Blends allocated to works order, loaded into production line hopper through sieve (CCP)
5. Product packed according to job sheet in accordance with production controls (weight control, coding, traceability etc.)
6. Packed on a VFFS machine into an inline printed (FOP information and date coding) block bottom 1kg silver foil laminate bag.
7. Block bottom bag is checkweigher to average legislation over an automatic checkweigher
8. Block bottom bag is hand packed into a 10 x 1kg unprinted outer case which is sealed (taped), and an outer case product label applied.
9. Entire case is then metal detected (CCP) through an inline x-ray unit and exits the factory on a conveyor belt.
10. Completed case enters the pallet stacking area in the warehouse, where it is palletised.
12. Completed pallets are auto pallet wrapped and a pallet label applied.
13. Completed finished goods pallets are transferred to our Boston finished goods warehouse off site.

HACCP CONTROLS

Process Point	Hazard	Critical Limit	Monitoring Frequency	Corrective Action
See HACCP plan				

MICROBIOLOGICAL CONTROLS

	Target	Reject	Test Frequency
TVC	< 1000 cfu/g	>10000 cfu/g	As per schedule*
Enterobacteriaceae	< 10 cfu/g	>100 cfu/g	As per schedule*
Salmonella	Not detected in 25g	Detected in 25g	As per schedule*
Yeasts	< 20 cfu/g	>1000 cfu/g	As per schedule*
Mould	< 20 cfu/g	>1000 cfu/g	As per schedule*

PHYSICAL/CHEMICAL CONTROLS

Parameters that prove the product is intrinsically safe to eat, legal and meets expected quality (eg pH, aW, brix)

Control	Target	Lower Limit	Upper Limit	Test Frequency
aW	>0.55	n/a	>0.55	Per blend
Density (untapped)	0.70g/ml	0.65g/ml	0.80g/ml	Per blend
Colour	To standard			
Min fill volume (ml)*	n/a			

FOREIGN BODY DETECTION

Metal detection

Is the product metal detected? Yes (x-ray)

Filtering / Sieving

Are all ingredients sieved /filtered? Yes

What size sieve / filter size is used? 3mm wire mesh

How often is sieve / filter checked? Visual inspection before production starts and before every new FIBC loaded

PRODUCT CODING /TRACEABILITY – single unit

Durability Date Code format	BBE - MMM YYYY	Method of date coding	Thermal ribbon transfer
Batch coding format	Julian date code + "A" + time YDDD A hh:mm	Position on unit	Front face of pack
Example of code as seen on single unit	BBE: MAR 2022		

	<p>2254 A 10:38</p>
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PRODUCT CODING /TRACEABILITY – outer case			
Durability Date Code format	BBE - MMM YYYY	Method of date coding	Thermal printed label
Batch coding format	Julian date code + "A" + time	Position on case	Label on long vertical side
Example of code as seen on case	<p>MAR 2022 2254 A 10:38</p>		

PRODUCT UNIT & CASE PACKAGING – PHOTOS

Front			Back			
Case						

PRODUCT STORAGE /SHELF LIFE	
Recommended storage conditions	Store in a cool dry place
Recommended storage instructions once opened	Ambient
Total shelf life from production	24 months
Total shelf life once opened	6 weeks from opening when stored and handled correctly

PACKAGING	
Brief description of format	Unprinted block bottom bag packed into an unprinted corrugated outer case with label
Is your primary packaging supplier BRC / ISO accredited?	yes

Component <i>Include all components as dispatched</i>	Food Contact?	Material	Weight	% Recycled content	Recyclable?
Silver foil laminate	Yes	20OPP/12METPET/70PE	18g	0%	No
Unprinted outer corrugated case	No	140WK/125EB/140K	350g	71%	Yes
Tape	No	PP	3g	0%	No
Pallet wrap	No	LDPE	240g	30%	Yes
Pallet	No	White N/R Standard	18kg	0%	Yes

Saleable units per outer (case size)	8	Primary pack dimensions	70mm x 200mm x 300mm		
Saleable unit net weight / volume	1kg	Outer case dimensions	385mm x 190mm x 310mm		
Gross unit weight	1.02kg	Gross case weight	8.51kg		
Cases per layer	15	Layers per pallet	5	Cases per pallet	75
Pallet weight	529kg	Pallet height	1.7m		
Pallet type	White N/R pallet 1200mm x 1000mm	Packed to (average / minimum?)	Average weight		

SPECIFICATION APPROVAL

This document sets out a specification for the above product and supersedes all previous issues. This product complies with the Food Safety Act 1990 and all associated legislation.

On behalf of **Beyond the Bean:**

Signature			
Name	Joshua Parker	Date	07.08.2023

SPECIFICATION HISTORY – BTB to complete		
Date	Version no	Amends
07.08.2023	V1.0	New document